





Product:	InductWarm® 130+
Manufacturer:	Gastros Switzerland AG
Category:	Inductive Warming Unit
Picture:	
Tender-Text:	<p>InductWarm® 130+ undercounter</p> <p>Inductive warming device with integrated control unit for flush built-in and undercounter in surfaces of artificial stone, glass or even wood. Keeps food warm on four power levels. Can be controlled via either the integrated panel, the external control panel (optional) or an infrared remote control (optional).</p> <p>The device has a 30cm, squared induction coil (GN2/3). The Dynamic Power Control (DPC) detects the pot and automatically adjusts its power accordingly.</p> <p>Up to 16 devices can be connected together via the InductWarm®-BUS (all devices on the same power level). With the integrated USB-Port, software or parameter updates can be up-/downloaded. This feature allows a remote service/maintenance. In addition, the InductWarm® 130+ has a temperature protection to prevent damages and the surface material and/or the dish.</p> <p>The device is compatible with all inductive vessels/pots. The power level is displayed with 4 LEDs. The memory effect will turn back to the previously selected power level, when removing the vessel within 10 minutes.</p> <p>The cover material of min. 20mm is not included. Gastros will support you by selecting the approved material.</p>
Warning:	<p>Never use without cover material!!</p> <div>  <div>   <p>Optimal Distance 20mm</p> </div> </div>

Article-No.:	Warming Zones	Dimensions	Weight	Electrical	Max. Power
1 13 200 00	1	350 x 350 x 110 mm	5,6 kg	110/230VAC, 50/60Hz	0.8 kW